

FOOD MENU

SPECIALS

Pulled Chicken Sandwich • \$16.95

Slow-roasted pulled chicken seasoned with our house rub, topped with housemade coleslaw.

Big Wesser "Smash" Burger • \$14.95

Quarter pound burger topped with American cheese, grilled onions, lettuce, tomato and served on a potato bun.

Add patty \$5 • Add chili (4oz.) \$3

STARTERS . \$9

Chips with Queso or Hummus Beef Brisket Chili 120z.

Chicken Enchilada Soup

PLATES • \$16.95 Served with Kettle Chips

NOC Pulled BBQ Pork Sandwich

Smoked BBQ pork, house-made slaw, sweet BBQ sauce.

Carolina Slaw Dog

1/4 lb. Nathan's all-beef hot dog loaded with brisket beef chili, house-made slaw, queso.

Fontana Chicken Sandwich

Grilled chicken sandwich topped with cheddar cheese, bacon, lettuce, tomato.

W Black Bean Burger

Black bean patty, lettuce, tomato.

CLASS III COMBO • \$17

BBQ Pork Sliders + Mountain Time Lager

2 Big Wesser BBQ pork sliders topped with pineapple and sweet BBQ sauce with a 16oz. draft Mountain Time Lager.

HOUSE RECIPE SIDES

Traditional Cole Slaw • \$6 Smokehouse White Cheddar Mac-n-Cheese • \$6 Black Bean Hummus • \$6

SHAKER SALADS

Garden Salad • \$14

Mixed greens, red onion, diced tomato, green pepper, parmesan cheese – choice of dressing.

Smash Burger Salad • \$17

Iceberg lettuce, red onions, tomatoes, cheddar cheese, and dill pickles with a smash burger patty – served with 1000 Island dressing

Add grilled chicken, BBQ pulled pork, or house-made black bean hummus for \$5

KIDS MEAL • **\$10** Served with Kettle Chips & Drink

All-Beef Hot Dog Grilled Cheese

Mac-n-Cheese add 2oz. chicken for \$2.50

DESSERTS

Key Lime Pie • \$7
Ice Cream Sandwich • \$6

DRINKS • \$4

Proudly Serving Coa Cola Products

ORDER AT BAR



DRINK MENU

DRAFT BEER • \$7.5

New Belgium Brewing • Asheville, NC **Mountain Time Lager** 4.4% ABV

Voodoo Ranger Juicy Haze IPA 7.5% ABV

Fat Tire Ale 5.2% ABV

Bell's Brewing • Kalamazoo, MI

Kalamazoo Stout 6.0% ABV

Oberon Ale 5.8% ABV

Sierra Nevada • Asheville, NC

Hazy Lil' Thing 6.7% ABV

Highland Brewing • Asheville, NC

Gaelic Red Ale 5.5% ABV

DRAFT CIDER . \$9

Flat Rock Cider Co. • Hendersonville, NC **Semi-Tart Blackberry** 6.0% ABV

CANNED BEER

Craft Beer • \$7.5

Two Hearted IPA 7.0% ABV

Dominga Paloma Sour 6.0% ABV

Domestic • \$7

Bud Light 5.0% ABV

Pabst Blue Ribbon (16oz.) 4.2% ABV

Coors Light 4.2% ABV

Michelob Ultra 4.2% ABV

Ginger's Revenge • \$8

Original Ginger Beer 5.2% ABV

New Belgium Brewing (19oz.) • \$10.5

Voodoo Ranger Imperial IPA 9.0% ABV

Voodoo Ranger Juice Force IPA 9.5% ABV

V I b T 'F

Voodoo Ranger Tropic Force 9.5% ABV

New Belgium Fruit Smash Hard Seltzer 4.7% ABV • \$7

Pink Lemonade • Berry Blast

Tropical Mango • Citrus Punch

SPECIALTY COCKTAILS • \$14.75

Smokey Mountain Whiskey Mule

House Whiskey, Ginger Beer, Brown Sugar Syrup, Chipotle, Candied Bacon

Elderflower Royale

Seagram's Gin, St. Elder Elderflower Liqueur, Simply Syrup, Lemon, Sparkling Wine

NOC COCKTAILS • \$14.75

Sunset Margarita

House Tequila, Triple Sec, Sweet & Sour Mix, Orange Juice, Grenadine, Lime & Orange Garnish

Mountain Mama

House Rum, Coconut Rum, Pineapple Juice, Orange Juice, Grenadine, Cherry Garnish

Blue Ridge Bloody Mary

House Vodka, Zing-Zang, Hickory-Smoked Sea Salt, Candied Bacon, Celery Garnish

Raging Ranch Water

House Tequila, Grand Marnier, Honey, Cranberry Juice, Topo Chico Sparkling Ranch Water, Lime Garnish

WINE 9oz. Glass | Bottle

Bubbles • \$11 | \$34

Wycliff Brut Champagne

Chardonnay • \$13 | \$35

Line 39 Wine, California

Pinot Grigio • \$12 | \$32

Mezzacorona

Rosé • \$11 | \$30

Line 39 Wine, California

House Red Blend • \$11 | \$32

Line 39 Wine, California

Cabernet • \$13 | \$35

Line 39 Wine, California